

NOMÉS GARNACHA TINTO

VINTAGE	2022
REGION	Empordà, Spain
GRAPES	100% Grenache Tinto
TECHNICAL	Alc.14% / Residual sugar: 0.4 g/l
WINEMAKER	Delfí Sanahuja
UPC	857756000781

BACKGROUND

Grenache is a native varietal of the Empordà, one of the most planted in this region. Using grapes from old vines (50-60 years old), born in a rocky terroir with pebbles, Perelada make this complex monovarietal wine of tremendous personality.

WINEMAKING

Fermentation of the first must took place at a controlled temperature of 24°C. Three months in used French Allier and American oak barrels.

TASTING NOTES

Red cherry colour, with violet rim. This is a very complex wine, with red fruit notes, spices and Mediterranean herbs notes. It clearly expresses the Grenache varietal, rounded with a hint of fine oak ageing notes. In the mouth it is intense, fresh, silky, with ripe tannins. This is a well-balanced wine, tasty, long-lasting, with an enveloping, nice after-taste.

AWARDS

93 Points, International Wine & Spirit Competition 2023
91 points, James Suckling 2023

ABOUT PERELADA

When Miguel Mateu acquired the Castle of Perelada in 1923, one of his hopes was to revive a wine-making tradition that traces its genesis back to the fourteenth century, when the Carmelite monks produced wine for the whole region. More than eighty years later, Castillo Perelada has become one of the leading wine producers in Spain and has led the Empordà, the oldest wine-producing region in Spain, in its spectacular revival. Perelada has been named in the World's top 50 Most Admired Wine Brands of 2024

